CSI Section 11400

"Extra-Wide" One Reach-In Refrigerator Models/Self-Contained INTELA-TRAUL® Equipped! Model RHT132EUT-FHS (shown with optional casters)

Standard Product Features

- R-Series: Stainless Steel Exterior & Interior
- A-Series: Stainless Steel Exterior/Anodized Aluminum Interior
- INTELA-TRAUL® Microprocessor Control System
- Balanced, Self-Contained Refrigeration System Using R-134a
- Scroll Blower Type Evaporator Fan
- Full or Half Length Stainless Steel Doors With Locks
- Self-Closing Doors With Stay Open Feature At 120 Degrees •
- Guaranteed For Life Cam-Lift Hinges
- Guaranteed For Life Horizontal Work Flow Door Handle
- Standard Door Hinging: Right (other hingings available)
- Automatically Activated Incandescent Lights
- Stainless Steel Breaker Caps
- Three Chrome Plated Adjustable Shelves Per Section, • Supported On Shelf Pins (installed at the factory)
- Automatic Non-Electric Condensate Evaporator •
- Magnetic Snap-In Door Gaskets
- Gasket Protecting Metal Door Liner
- Controllable Anti-Condensate Door Perimeter Heaters
- Thermostatic Expansion Valve Metering Device
- Stainless Steel One-Piece Louver Assembly
- 9' Cord & Plug Attached
- Set of Four (4) 6" High Adjustable Stainless Steel Legs
- One Year Parts And Labor Warranty
- Two Year Control Warranty (parts and labor)
- Five Year Compressor Warranty



One Section Models, 32" Deep

1-Section Full Length Door Model 1-Section Half Length Door Model

RHT132EUT-FHS RHT132EUT-HHS



R

SERIES Stainless Exterior & Interior

> 1-Section Full Length Door Model AHT132EUT-FHS 1-Section Half Length Door Model AHT132EUT-HHS

The R & A Series represent Traulsen's Top-of-the-Line product offering. These "Extra-Wide" reach-in refrigerator models are specially designed to accommodate the use of standard 26" wide x 18" deep meat lugs. Each is supplied standard with such high quality features as balanced refrigeration systems, microprocessor controls, communications ability and stainless steel exteriors. Additionally, they offer the widest range of optional accessories to choose from, and can be specified for use with many different applications, including: Foodservice, Correctional, Institutional, Export, etc.

Options & Accessories

- Stainless Steel Finished Back With Rear Louvers
- Re-Hinging Feature For Door(s)
- Additional Chrome Plated Shelves
- No. 1 Type Tray Slides To Accommodate Either (1) 26" x 18" ٠ Meat Lug or (1) 18" x 26" Sheet Pan (lengthwise) Per Pair
- Chrome Plated Shelves to Fit Tray Slides
- Locking Hasps (padlocks supplied by others)
- Stainless Steel Shelves In Lieu of Standard Chrome Plated •
- Kool Klad Exterior Laminate Decor
- Set of Four (4) 6" High Casters In Lieu of Legs
- Set of Four (4) 4-5/8" High Casters In Lieu of Legs
- 4-1/2" High Stainless Steel Base In Lieu of Legs
- 6" High Stainless Steel Kickplate (for use with standard legs)
- **Prison/Correctional Facilities Options**
- Remote Applications (see spec sheet 12-2 for more details)
- Clear Glass Door(s) In Place Of One Or More Solid Door(s)
- Two Year Service/Labor Warranty Available



Listed by Underwriters Laboratories Inc., to U.S. and Canadian safety standards and Listed by NSF International.

Approval:



TRAULSEN 4401 BLUE MOUND RD. PHONE 1 (800) 825-8220 Website: www.traulsen.com

FT. WORTH, TX 76106 FAX-MKTG. 1 (817) 624-4302 SECTION 1-20

Project

Quantity

Item #

CSI Section 11400

Model Specified:

Specifications

Construction, Hardware and Insulation

Cabinet exterior front, one piece sides, louver assembly and doors are constructed of 20 gauge stainless steel with #4 finish. Cabinet interior and door liners are constructed of stainless steel (anodized aluminum in the A-Series). The exterior cabinet top, back and bottom are constructed of heavy gauge aluminized steel. A set of four (4) adjustable 6" high stainless steel legs are included.

Doors are equipped with a gasket protecting metal door pan, removable plug cylinder locks and guaranteed for life cam-lift, gravity action, self-closing metal, glide hinges with stay open feature at 120 degrees. Hinges include a concealed switch to automatically activate the interior incandescent lighting. Guaranteed for life, work flow door handles are mounted horizontally over recess in door which limits protrusion from door face into aisleways. Doors have seamless, polished metal corners.

Easily removable for cleaning, vinyl magnetic door gasket assures tight door seal. Anti condensate heaters are located behind each door opening.

Both the cabinet and door(s) are insulated with an average of 2" thick high density, non-CFC, foamed in place polyurethane.

DIMENSIONAL DATA	R/AHT132EUT
Net capacity cu. ft.	26.0 (737 cu l)
Length - overall in.	32 (81.3 cm)
Depth - overall in.	35 (88.8 cm)
Depth - less handle in.	33¾ (84.4 cm)
Depth - over body in.	32 (81.3 cm)
Clear door width in.	26½ (53.6 cm)
Clear half-door height in.	27 ¹³ ⁄ ₁₆ (69.5 cm)
Clear full-door height in.	585⁄8 (146.5 cm)
Height - overall on 6" legs	83¼ (211.5 cm)
RHT Net Wt. lbs.	400 (180 kg)
AHT Net Wt. lbs.	350 (157 kg)
No. Standard Shelves	3
Shelf area sq. ft.1	18.8 (1.75 sq m)
ELECTRICAL DATA	
Voltage	115/60/1
Feed wires with Ground	3
Full load amperes	8.0
REFRIGERATION DATA	
Refrigerant	R-134a
BTU/HR H.P. ²	2220 (1/3 HP)

NOTES

NOTE: Figures in parentheses reflect metric equivalents. 1= Area of standard shelf compliment only, does not include storage area of additional shelves or available on cabinet bottom.

2= Based on a 90 degree F ambient and 20 degree F evaporator.
3= For approximate remote weights deduct 40 lbs. from respective

For approximate remote weights deduct 40 lbs. from respective net or gross weight. For other information on remote models, please refer to spec sheet 12-2.



Equipped With One NEMA 5-15 P Plug

NOTE: Full load amps and plug style may vary depending on electrical options chosen and condensing unit employed.

Refrigeration System

A top mounted, self-contained, balanced refrigeration system using R-134a refrigerant is conveniently located behind the one piece louver assembly. It features an easy to clean front facing condenser, thermostatic expansion valve, air-cooled hermetic compressor, plenum effect blower coil, large, high humidity evaporator coil located outside the food zone and a top mounted non-electric condensate evaporator. Return air duct protects against introduction of warm kitchen air, promoting even temperature maintenance and efficient operation. A 9' cord and plug is provided. Standard operating temperature is 34 to 38°F.

Controller

The easy to use water resistant INTELA-TRAUL® microprocessor control system is supplied standard. Unit is NAFEM Data Protocol communication (NDP) ready. Optional hardware required to be NDP compliant. Third party software required for network connection. It includes a 3-Digit LED Display, Fahrenheit or Celsius Temperature Scale Display Capability, and an RS485 data port. In addition it includes audio/visual alarms for: Hi/Lo Cabinet Temperature, Door Open, Clean Condenser, Evaporator Coil and Discharge Line Sensor Failures, and Power Supply Interruption.

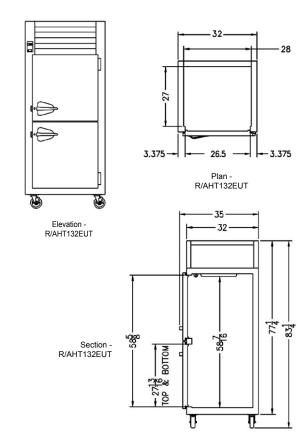
Interior

Standard interior arrangements include three (3) chrome plated wire shelves per section, mounted on shelf pins. Shelves are full-width, and do not have any large gaps between them requiring the use of "bridge" or "junior shelves." Recommended load limit per shelf should not exceed 225 lbs. Optional tray slides may be purchased in combination with, or in lieu of these. Both standard and optional interior arrangements are completely installed at the factory.

Warranties

Both a one year parts and labor warranty and a five year compressor warranty (selfcontained models only) are provided standard. An optional 2nd year extended parts and labor warranty is also available. In addition the INTELA-TRAUL[®] control is warranted by a two year parts and labor warranty.

Note: Product drawings shown with optional 6" high casters.



NOTE: When ordering please specify: Voltage, Hinging, Door Size, Options and any additional warranties.

Continued product development may necessitate specification changes without notice. Part No. TR35847 (revised 1/07)

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